

ENGLISH INSTRUCTIONS

1. ATTACHING KNIFE BLADE

Remove fully tightened clamp from case. Loosen the front screw four full turns with a dime or screwdriver. **Using fingers only**, tighten rear thumbscrew all the way and then loosen two full turns. Place knife in jaws of clamp. Pinch jaws of clamp with your hand while tightening the front screw. **Do not over torque the screw.** Fully tighten rear thumbscrew to lock knife in place.



PRO TIP: For best results, the gap at the back of the clamp should be equal or *slightly* greater than the gap near the front jaws of the clamp. Approx. 5/8" of the blade should be exposed from the end of the clamp. *If the hone hits the thumbscrew, replace it with the flat head screw provided.* For blades approx. 1/2" and under wide, use the notch in the clamp. Position average or oversized blades beyond notch and well into the knife clamp (see diagram).



2. ASSEMBLING THE HONE

Place hone stone side down, on a flat surface. Unscrew wing screw and feed guide rod from bottom up, as shown below. Make sure hone and rod are flush with flat surface. **Using finger pressure only**, tighten screw on hone holder to hold rod securely.

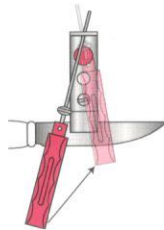
Check straightness and alignment with hone against a flat surface. Be sure rod and honing stone touch flat surface along entire length. If rod is not level with stone, bend it into alignment using **light finger pressure**.

3. SHARPENING PROCEDURE

Beginning with the coarse stone, insert guide rod into angle hole you have selected.

For Lansky Arkansas Stones Kit: Keep stones oiled as you work.

Do not apply oil to the Lansky Diamond hones: Clean diamond hones instead with water and an old toothbrush. Dab hone absolutely dry before storage.



Start at the knife's base, near the guard and place the hone against the edge. Push the hone against the edge (into the blade), while moving the hone towards the tip of the blade covering a 2" section of blade per stroke. Lift the hone and repeat (always sharpen into the blade). Sharpen one side first, then flip entire clamp over and sharpen the opposite side using the same number of strokes on each side. For longer knives, sharpen in sections repositioning the clamp if needed.

Selecting Hones: For extremely dull blades, sharpen with the coarsest hone available then move through the hones, using finer and finer hones. For slightly dull blades, start with the medium or fine stones instead. The finest finishing hones produce a smooth, polished cutting edge.

PRO TIP: Pay careful attention to the tip of the blade; it may need to be refined with a few extra strokes, using each hone.

If your hones begin to move more smoothly this indicates your stones are clogged with metal shavings, reducing effectiveness. Clean with oil. The oil will lift the metal shavings from the stone where they can be wiped off with a rag. Clean diamond hones with soap, water and an old toothbrush.